

**“The Glen Reception”**  
FULL TABLE SERVICE

Reception is five hours in length and includes the following:

**The Glen Welcome**

A Three- Hour Premium Open Bar.

**Salad Presentation**  
(Choose One)

**Served with fresh baked artisan breads and butter.**  
Classic Caesar, Strawberry and Field Greens, Spinach Salad with Warm Bacon Dressing, or Market Salad.

**Entrée Service**

Choose two entrees, additionally choose necessary children's and vegetarian meals. Served with Chef selected fresh vegetable and starch.

**Poultry**

- Chicken Marsala ----- \$70
- Chicken Florentine ----- \$70
- Chicken Alexander----- \$72
- Chicken French----- \$70

**Beef & Pork**

- Veal Marsala ----- \$72
- Prime Rib of Beef  
with Au Jus ----- \$80
- Grilled NY Strip  
with Chimi Churri ----- \$80
- Fresh Cut Pork Chop with  
Caramelized Apples ----- \$72

**Seafood**

- Seafood Stuffed Shrimp ----- \$72
- Broiled Haddock topped with  
Crab Meat Stuffing ----- \$72
- Grilled Atlantic Salmon ----- \$72
- Brandied Pan Seared  
Grouper with Balsamic  
Brown Butter ----- \$74

**Children's Meal**

- Penne with Marinara and  
Meatballs and Fresh Fruit ---- \$20

**Vegetarian Meals *if needed***

- Chef's Vegetarian Creation -- \$67
- Chef's Vegan Creation ----- \$67

**Cake Service**  
(cut and serve your wedding cake)

Coffee, Tea, & Soft Drinks are included in all packages.

*Additional Hors D'Oeuvres and Champagne Toasts are available.  
Your wedding consultant will review the many options to choose from.*

Open bar service included with package opens with hors d'oeuvres and is continuous.  
At the conclusion of the included bar package, bar will go to cash or consumption at the event hosts preference.

*Please inform us if someone in your group has a food allergy. All prices subject to NY State sales tax and 20% event fee.  
Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees.  
Prices valid for events held in 2020. Contact us: 585-374-6000 - [www.bristolmountain.com](http://www.bristolmountain.com)*

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# "The Finger Lakes Reception"

BUFFET STYLE ENTRÉE SERVICE

Reception is five hours in length and includes the following:

## The Finger Lakes Welcome

A Three- Hour Premium Open Bar.

## Salad Presentation

(Choose One)

**Served with fresh baked artisan breads and butter.**

Classic Caesar, Strawberry and Field Greens, Spinach Salad with Warm Bacon Dressing, or Market Salad.

## Buffet Style Entrée Service

Choose two entrees and one carvery selection, additionally choose necessary children's and vegetarian meals. Served with Chef selected fresh vegetable and starch. Children's and vegetarian meals are served individually.

### Poultry

Grilled Chicken Bruschetta  
Chicken Piccata  
Chicken French  
Chicken Broccoli Penne with Asiago Cream Sauce  
Apple Pecan Stuffed Chicken

### Beef & Pork

Beef Bourguignon  
Dijon Pork Tenderloin  
Brandied Apple & Raisin Chutney Pork

### Seafood

Roasted Atlantic Salmon with Dill Bechamel Sauce,  
Stuffed Sole Florentine

### The Carvery *choose one*

Top Round of Beef  
Bourbon Glaze Pit Ham  
Brined Turkey Breast with Savory Rub

### Children's Meal

Penne with Marinara and Meatballs and Fresh Fruit ---- \$20

### Vegetarian Meals *if needed*

Chef's Vegetarian Creation  
Chef's Vegan Creation

**The Finger Lakes Reception: \$79 per person**

## Cake Service

(cut and serve your wedding cake)

Coffee, Tea, & Soft Drinks are included in all packages.

*Additional Hors D'Oeuvres and Champagne Toasts are available.  
Your wedding consultant will review the many options to choose from.*

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**“The Bristol Mountain Premier Reception”**  
FULL TABLE SERVICE

Reception is five hours in length and includes  
\*Four hours of premium open bar service, champagne toast, and the following:

**The Bristol Mountain Welcome**

Premium open bar service begins with a lavish display of domestic and imported cheeses with fresh fruit garnish, vegetable crudité with herbed crème fraiche, chef’s artisan bread table with gourmet spreads.

**Salad Presentation**  
(Choose One)

**Served with fresh baked artisan breads and butter.**  
Classic Caesar, Strawberry and Field Greens, Spinach Salad with Warm Bacon Dressing, or Market Salad.

**Entrée Service**

Choose two entrees, additionally choose necessary children’s and vegetarian meals. Served with Chef selected fresh vegetable and starch.

**Poultry**

Chicken Marsala -----	\$83
Chicken Florentine -----	\$83
Chicken Alexander-----	\$84
Chicken French-----	\$83
Seared Duck Breast with Orange Sauce -----	\$90

**Beef & Pork**

Veal Marsala -----	\$85
Prime Rib of Beef with Au Jus -----	\$90
Grilled NY Strip with Chimi Churri -----	\$90
Fresh Cut Pork Chop with Caramelized Apples -----	\$84

**Seafood**

Seafood Stuffed Shrimp -----	\$85
Broiled Haddock topped with Crab Meat Stuffing -----	\$85
Grilled Atlantic Salmon -----	\$85
Brandied Pan Seared Grouper with Balsamic Brown Butter -----	\$89

**Children’s Meal**

Penne with Marinara and Meatballs and Fresh Fruit ----	\$20
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**Vegetarian Meals** *choose one if needed*

Chef’s Vegetarian Creation --	\$75
Chef’s Vegan Creation -----	\$75

**Cake Service**  
(cut and serve your wedding cake)

Coffee, Tea, & Soft Drinks are included in all packages.

*Additional Hors D’Oeuvres and Champagne Toasts are available.  
Your wedding consultant will review the many options to choose from.*

\*Open bar service included with package opens with hors d’oeuvres and is continuous.  
At the conclusion of the included bar package bar will go to cash or consumption at the event hosts preference.

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# "The Canandaigua Premier Chef's Table Reception"

BUFFET STYLE ENTREE SERVICE

Reception is five hours in length and includes  
\*Four hours of premium open bar service, champagne toast and the following:

## The Bristol Mountain Welcome

Premium open bar service begins with a lavish display of domestic and imported cheeses with fresh fruit garnish, vegetable crudité with herbed crème fraiche, chef's artisan bread table with gourmet spreads.

## Salad Presentation

(Choose One)

**Served with fresh baked artisan breads and butter.**  
Classic Caesar, Strawberry and Field Greens, Spinach Salad with Warm Bacon Dressing, or Market Salad.

## Buffet Style Entrée Service

Choose two entrees and one carvery selection, additionally choose necessary children's and vegetarian meals Served with Chef selected fresh vegetable and starch. Children's and vegetarian meals are served individually.

### Poultry

Grilled Chicken Bruschetta  
Chicken Piccata  
Chicken French  
Chicken Broccoli Penne with Asiago Cream Sauce  
Apple Pecan Stuffed Chicken

### Beef & Pork

Beef Bourguignon  
Dijon Pork Tenderloin  
Brandied Apple & Raisin Chutney Pork  
Beef Tri Tips with Cremini Mushrooms and onions

### Seafood

Shrimp and Scallop Scampi  
Stuffed Sole Florentine  
Baked Encrusted Cod  
Roasted Atlantic Salmon with Dill Bechamel Sauce,

### The Carvery *choose one*

Top Round of Beef  
Bourbon Glaze Pit Ham  
Brined Turkey Breast with Savory Rub

### Children's Meal

Penne with Marinara and Meatballs and Fresh Fruit ---- \$20

### Vegetarian Meals *if needed*

Chef's Vegetarian Creation  
Chef's Vegan Creation

**The Canandaigua Premier Chef's Table Reception: \$90 per person**

## Cake Service

(cut and serve your wedding cake)

Coffee, Tea, & Soft Drinks are included in all packages.

*Additional Hors D'Oeuvres and Champagne Toasts are available.  
Your wedding consultant will review the many options to choose from.*

\*Open bar service included with package opens with hors d'oeuvres and is continuous.  
At the conclusion of the included bar package bar will go to cash or consumption at the event hosts preference.

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Some Reception Packages include limited selections to be enjoyed during cocktail hour.  
You may choose from the below options to enhance your cocktail hour.

Base Favorites ----- **\$8.00pp**

An artful display of domestic cheeses, crackers, and baguettes. Also includes a delicious array of fresh cut vegetables with hummus and herbed crème fraiche.

Mid-Mountain Offerings ----- **\$10.50pp**

A delicious display of vegetables and domestic cheeses.

**Please select 2 passed items**

(Includes service for 1 full hour.)

Florentine Stuffed Mushrooms, Pork Pot Stickers with a Ginger Soy Sauce, BLT Crostini's Assorted Meat and Cheese Pin Wheels, Mini Chicken Quesadilla, Bruschetta.

The Summit Selection ----- **\$12.50pp**

**International Cheese & Crudit  Display**

An opulent display of grilled, marinated, and fresh vegetables paired with imported cheese served with baguettes and crackers.

**Please select 3 passed items**

(Includes service for 1 full hour. Total of Six Hors D'oeuvres served per person.)

Beef on Weck Sliders, Shrimp Cocktail Shooters, Vegetarian Spring Rolls with Sweet and Sour Sauce, Seafood Stuffed Mushrooms, Honey, Goat Cheese and Walnut Lettuce Cup, Chicken Satee with a Peanut Sauce, Brie & Pepper Jelly Phyllo Cups, Cucumber Canape with Smoked Salmon and Dill Cream, Petite Crab Cakes, Italian Meatballs.

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## Reception Enhancements

### International Coffee Cart ----- \$8 pp

Enjoy coffee laced with your favorite cordials and assortment of toppings, candies, creams, and citrus zest. Local biscotti completes this upscaled addition. Opens with cake service and remains open for one hour.

### Champagne Toast ----- \$9 pp

Included in our Premier Receptions, delicious Prosecco to cheer to your good fortune.

### The Candy Bar ----- \$6 pp

Opening with cake service, The Candy Bar features a half dozen varieties of candies displayed in decorative jars and glasses.

### The Sundae Bar ----- \$6.50 pp

Features attendant served premium ice cream with self-serve topping bar offering hot fudge, cherries, sprinkles, warm caramel sauce, chopped candies, and whipped cream. Service time is one hour.

### Late Night Snacks ----- \$6.50 pp

Features house kettle chips, onion dip, bar snack mix, pretzel rods, mixed nuts, fresh tortillas with salsa and hot queso dip. Offered the final hour of your reception.

### Mac-N-Cheese Bar ----- \$12 pp

House made gourmet mac-n-cheese with various toppings to choose from which include apple smoked bacon, pulled pork, buffalo chicken, blue cheese crumbles, grilled vegetables, scallions, jalapeno, and chicken fritters.

### Potato Bar ----- \$12 pp

Includes Idaho baked potato, baked sweet potato, enjoyed with toppings of your choice which include sour cream, chives, bacon, cheddar, whipped butter, jalapeno, steamed broccoli, cinnamon brown sugar butter, mini marshmallows, and local maple syrup.

### Pasta Action Station ----- \$12 pp

Choice of two pastas and two sauces. Enjoy bow tie, penne, tri colored tortellini, or cavatappi pasta topped with marinara, alfredo, or scampi sauce. Additional toppings include artichokes, baby portobello mushrooms, sweet sausage, grilled chicken, and sautéed shrimp.

### Reception Extension ----- \$650 flat fee

If you aren't ready to end the party at 5 hours, you may extend your reception by up to 1 hour. All events must conclude by 11pm regardless of extension.

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